



GRAND

— BRASSERIE —

FESTIVE
A LA CARTE

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—≡ BRASSERIE ≡—

AVAILABLE MONDAY - SATURDAY 12PM - 9PM & SUNDAY 12PM - 7PM

FESTIVE A LA CARTE MENU

—≡ STARTER ≡—

CREAMED LEEK AND POTATO SOUP
chive crème fraîche 7

SMOOTH CHICKEN LIVER PARFAIT
fig jam, ciabatta 10

KING PRAWN & AVOCADO COCKTAIL
Bloody Mary sauce, pickled cucumber 12

AUTHENTIC HOUMOUS
paprika, seeds, lemon oil, flatbread 7.5

FRESH CRAB
crème fraîche, pink grapefruit 10

SAUTÉED ROASTED GARLIC WILD MUSHROOMS
pancetta, crispy sage, ciabatta 8

GOAT'S CHEESE SALAD
pickled beetroot, pine nuts, croutons 9

—≡ MAIN ≡—

FESTIVE TURKEY
traditional vegetables, duck fat potatoes, pork and apricot stuffing 19

PORK TENDERLOIN
celeriac puree, broad beans, beetroot, potato terrine 21

HONEY ROASTED SALT AGED DUCK BREAST
potato fondant, butternut squash purée, pumpkin seeds, bok choy, five spice jus 28

FESTIVE BURGER
maple bacon, smoked cheddar, cranberry relish, shoestring fries 21

10^{oz} 30 DAY MATURED GRASS FED BEEF RIBEYE
vine tomato, baked mushroom, hand cut chips, peppercorn sauce 34

STEAK FRITES
Aioli, rocket and parmesan, cracked pepper, shoestring fries 23

GRILLED SALMON CAESAR SALAD
anchovies, parmesan, croutons 22

GRILLED SEABREAM
new potatoes, asparagus, sauce vierge 21

BUTTERNUT SQUASH RISOTTO
Shropshire blue cheese, crispy sage 18

PEAR & BAKED WALNUT SALAD
chicory leaves, pomegranate, sunflower seeds 17

—≡ SIDES ≡—

4.50 each

Rocket & parmesan salad - Shoestring fries - Hand cut chips - Buttered greens - Honey roasted carrots - Truffle fries

Food allergies or intolerances. Our menu is prepared in a kitchen where nuts, gluten, dairy and other allergens may be present.
For further information please speak with a manager to find out how we may be able to adapt our menu to suit your needs.

A 10% discretionary service charge is added to all bills.